Clint's Cookbook

Clint's Char Grill Vegetable Plate

Total Cooking Time: 20 Minutes

Ingredients

- **3 x Baby Eggplants**
- **3 x Zucchini**
- **2 x Red Capsicum**
- **1 x Green Chilli**
- **8 x Baby Truss Tomatoes**
- **Salt and Pepper to taste**

- **DRESSING**
- **1 Tbsp Red Wine Vinegar**
- **3 Tbsp Olive Oil**
- **1 tsp Castor ugar**
- **1 ½ tsp Dijon Mustard**
- **1 tsp Sea Salt**

Preparation

Pre Roast Capsicum at intense heat for 15 minutes or until skin blackens. Remove from heat and place in plastic bag to steam skin. Once cooled remove skin and seeds. Break or cut into slices.

Slice Eggplant and Zucchini into 5mm thin slices. Brush with olive oil and sear on preheated BBQ grill or pan. Turn once after 4 minutes. Add halved tomatoes face down on grill. Remove all vegetables from heat after further 4 minutes.

Make dressing mixing all ingredients and stirring thoroughly.

Combine vegetables in dish. Toss with dressing and serve hot.

Notes

Serves 4 as a side dish or two as a main.

You can use a Sweet Banana Chilli as alternative to Red Capsicum.

Ideal to companion to barbequed fish or beef dish.

Delicious reheated following day!